

ABSTRACT

The invention relates to a method for the preparation of a meat substitute product in which a protein, a hydrocolloid which precipitates with metal cations and water are mixed at elevated temperature until a homogenous mixture is formed. The mixture is mixed with a solution of a metal cation with a valency of at least 2 to form a fibrous product. The fibrous product is then obtained.

The protein used is a material which comprises animal protein or a material derived therefrom, such as curd, cheese, powdered milk or the like. The hydrocolloid is selected from pectin with a low methoxyl group content, gellan gum and alginate.

The invention also describes the meat substitute product which is obtained with the aid of the method according to the invention. Furthermore, the invention describes a ready to consume meat replacement product prepared by culinary processing of the meat substitute product which has been explained and has been obtained with the aid of the method according to the application.